



NEW FOR NUNO

Nuno Mendes is breaking down traditional dining at his latest venture, Mãos, in Shoreditch. Guests are served courses in the kitchen and wine room, before sitting down around a communal table. Food is hyper-modern, with a focus on vegetables. bluemountain.school



BIG IN JAPAN (AND MEXICO)

October saw the launch of Manchester's latest dining destination. Peter Street Kitchen in the Radisson Blu Edwardian hotel dishes up contemporary Mexican and Japanese small plates – many cooked on the authentic *hibachi* grill. Out of Mexico come crab and spicy ginger mayo tostadas, mezcal-glazed ribs and Mayan-spiced marinated chicken ensalada. Clean and classy sushi is available all day. peterstreetkitchen.co.uk

ESSEX BUOYED

Just as Essex wins its first Michelin star at the Fitch of Bacon in Little Dunmow, Tom, Dick and Harry's opens in Loughton with designs on the guide. Head chef Michael Carter has put together a menu of modern small plates that mix Mediterranean flavours with local ingredients. Top picks include British burrata, Cornish squid and chargrilled prawns. More sizeable plates feature the Essex 'Tomapork' chop and a robata-grilled spatchcock poussin with cumin, sumac, oregano and labneh. tomdickandharys.co.uk



A.WONG MOVE

Arguably the capital's biggest shaker of the past 18 months, Andrew Wong has just opened Kym's at Bloomberg Arcade in the City. More casual than his Michelin-starred Victoria site, many of the dishes here are familiar, with the same magpie approach to the best of Chinese regional cuisine. Yunnanese lemongrass salad with peanuts and lime is delicious, while sharing platters of crispy duck, pancakes, plum sauce and Three Treasure (crispy pork belly, soy chicken and Ibérico pork char siu) are the dishes setting Instagram alight. kymrestaurant.com

Restaurant news



Laying down roots

'Cocktails feature produce grown and foraged around Oldstead, such as woodland-flavoured Marigold Martini'

Fresh off the back of taking home the Best Overall Restaurant gong at the Food and Travel Reader Awards for his Yorkshire standout, The Black Swan at Oldstead, Tommy Banks has just opened Roots in York. In line with the chapters of his cookbook of the same name, Banks redefines the seasons into 'growing groups', which influence the menu: The Hunger Gap (Jan-May), Time of Abundance (Jun-Sep) and the Preserving Season (Oct-Dec). Right now, the team will be making use of the remnants from Abundance paired with Preserving, with dishes such as lamb and fermented turnip, local cured trout, fennel kimchi and meridian apple, and raw beef with chilli ferment and bone marrow. No meal is complete without the excellent smoked eel doughnuts. Cocktails feature produce grown and foraged around Oldstead, such as woodland-flavoured Marigold Martini and Woodruff Old Fashioned. Roots hosts 50 covers and is a ten-minute walk from the station. rootsyork.com

Photos by Jodi Hinds and Johan Dehlin

